

Amendments to the Claims

1. (Currently amended) Acidic whipping cream, or its whipped or dried powdery product comprising as an essential component acid-soluble soybean protein, wherein the acid-soluble soybean protein is obtained by subjecting a solution of soybean protein to (A) a treatment for removing or inactivating a polyanionic substance of a protein raw material origin, (B) a treatment by addition of a polycationic substance, or a combination of (A) and (B).
2. (Original) The cream, or its whipped or dried powdery product according to claim 1, further comprising acidic taste substance.
3. (Original) The cream according to claim 1, wherein the cream or its whipped product is ice cream, soft ice cream, whipped cream, cloudy cream or cooking cream.
4. (Withdrawn) The dried powdery product according to claim 1, wherein the dried powdery product is that of high fat type, powdered whip type or powdered cream type.
5. (Currently amended) The cream, or its whipped or dried powdery product according to claim 1, ~~wherein~~ having a pH is of 2.0 to 4.5.
6. (Currently amended) The cream, or its whipped or dried powdery product according to claim 5, wherein the pH is 2.5 to 4.3.
7. (Withdrawn) A process for producing acidic cream, or its whipped or dried powdery produce which comprises subjecting a homogenized mixture of an aqueous phase and an oil phase, containing acid-soluble soybean protein to heat sterilization.